

**Claims:**

1. A method for producing a food product portion, characterised in that a plurality of food product slices (1) are shaped and deposited on a means (2) at a spacing (3) and then the spacing (3) between the food product slices is changed.  
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2. A method according to claim 1, characterised in that the food product slices are folded and/or fluted.  
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3. A method according to either one of the preceding claims, characterised in that the shaped and deposited food product slices are conveyed away.  
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4. A method according to claim 3, characterised in that the change in spacing during conveying of the food product slices (1) is brought about by changing the relative speed of two successive food product slices.  
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5. A device for producing food product portions, characterised in that it comprises a means (4) for shaping food product slices and a means (5) for changing the spacing (3) between the food product slices (1).  
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6. A device according to claim 5, characterised in that the means (5) consists of a first and a second conveyor belt (2, 7), wherein the second conveyor belt (7) exhibits a slower conveying speed than the first conveyor belt (2) to reduce the spacing (3) between two food product slices (1).  
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7. A device according to claim 6, characterised in that the first belt (2) forms a conveying plane with the second belt or the end (8) of the first belt (2) is 5 arranged above the second belt (7).
8. A device according to claim 5, characterised in that the means (5) is a conveying obstacle, preferably a blocking rake (9). 10
9. A device for slicing food product blocks, comprising a means for changing the shape of a food product slice, in which at least one parameter is adjustable, characterised in that adjustment of the parameter(s) 15 takes place during operation of the device, preferably during slicing.
10. A device according to claim 9, characterised in that adjustment is effected by at least one actuator. 20
11. A device according to claim 9 or claim 10, characterised in that the parameter is the position relative to the cutting plane and/or relative to the slice as it falls. 25
12. A device according to claim 11, characterised in that the device comprises a belt (2) on which the food product slices are deposited and in that the position of the means (5) preferably remains unchanged relative 30 to the belt (2).

13. A device according to any one of the preceding claims, characterised in that it comprises a detecting means (10), which detects at least one characteristic of the food product block (11) to be sliced and/or of the cut-off food product slices (1) and changes at least one parameter of the means (5) as a function thereof.  
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14. A device according to claim 13, characterised in that the characteristic is the height of the food product block, the thickness of the food product slices, the type of food product and/or the temperature.  
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15. A method of severing food product slices from food product blocks, the shape of the food product slice being changed by a means (5) after severing, characterised in that at least one adjustable parameter of the means (5) is changed during slicing of the food product block.  
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- 20 16. A method according to claim 15, characterised in that the position of the means (5) is changed relative to the cutting plane and/or relative to the slice as it falls.
- 25 17. A method according to any one of the preceding claims, characterised in that a detecting means (10) detects at least one characteristic of the food product block (11) to be sliced and/or of the cut-off food product slices (1) and at least one parameter of the means (5) is changed as a function thereof.  
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